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# The Cornell Countryman

Vol. XLIV, Oct. 1946, No. 1



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# *Campus to* GENERAL ELECTRIC

## CAREER IN PLASTICS

### *The Story of* JIM PYLE



IN 1935 Jim Pyle received his B.A. degree in chemistry from the University of British Columbia . . .

In 1943 he was appointed director of the General Electric Plastics Laboratories . . .

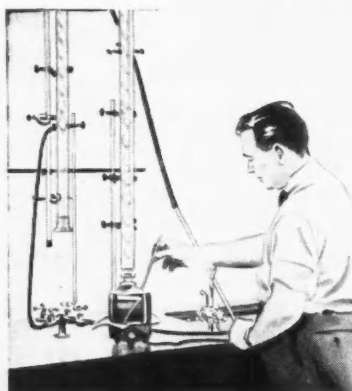
Eight years to travel from college senior to leadership in the laboratories of the world's largest plastics molder—the record suggests that perhaps Jim has found in his test tubes some secret formula for success.

Jim's friends say, however, that the secret is merely a compound of two very simple elements: he was well prepared before he came to G.E., and he has worked energetically and imaginatively since accepting his G-E assignment.

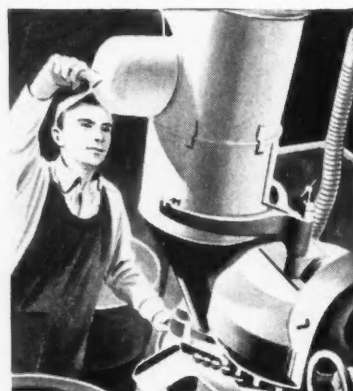
For the college student interested in plastics, Jim recommends as a preparation "a solid grounding in the fundamentals of chemistry, physics and mathematics." His preparation for research comprised two years in biochemistry, two more years in synthetic organic chemistry and a final year in the chemistry of lignin. In 1939 his lignin studies earned him a Ph.D. from McGill University.

At G.E. Jim found that the Company's processing of resins could be improved and improved it. He was placed in charge of development of laminated plastics—and worked out a new line in less than a year. He helped develop new types of plastics materials, new chemical products, synthetic fibers, synthetic rubbers, and ion exchange resins—each of them a milestone of his career in plastics.

Next to schools and the U.S. government, General Electric is the foremost employer of college engineering graduates.



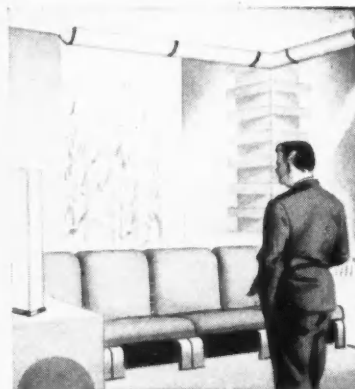
In his college laboratory Jim investigated vitamins, hormones, and enzymes, graduated with first-class honors in chemistry.



At his first job with G.E., Jim worked in factory development to gain a clearer understanding of plastics manufacture.



One of the 3,000 war jobs he helped G.E.'s Plastics Division turn out was a rocket launcher, used by AAF fighter pilots to blast Nazi armor.



Appointed director of G-E Plastics Laboratories at 29, Jim guides G-E research today in producing more useful, more beautiful plastics products for the home.

# GENERAL ELECTRIC

# The Cornell Countryman

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## COVER

The cover picture shows Bernard Stanton, an Ag sophomore from Greenville, N. Y., and Margaret Mosher, Home Ec. junior from Trumansburg, New York, studying on the library slope in front of the clock tower. The dogs in the picture are as familiar a sight on the campus as the tower itself.

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*The Beacon Milling Co., Inc.*  
CAYUGA, N. Y.



## A HOUSE WITH A PURPOSE

by Mary Margaret Scofield, Ag '49

Thirteen years ago an experiment—some call it an adventure—in co-operative living began on the campus of Cornell University.

Today, however, it is no longer considered an experiment, for the popularity of Cayuga Lodge, Cornell's only cooperative house, offers evidence enough that it has become a permanent part of the institutions and traditions of the university.

As a result, the lodge has become a place not for the teaching of co-operation, but for the living of co-operation. Here students share the responsibilities and privileges of owning and operating a home. They work out their own budget and business problems, collect the dues, pay the bills and maintain the equipment. They plan for the upkeep, replacements, and improvements. Cleaning, repairs, and the maintenance of the grounds are likewise a part of their work.

Plans for the social life of the lodge also are in the hands of the 35 cooperators, who arrange for the forums, dances, and monthly parties. By assuming all these responsibilities they have also accomplished another purpose—a substantial reduction in the cost of living.

Incorporated under New York law as the Cayuga Student Residence Association, Cayuga Lodge was founded to offer young men with only a limited amount of money the opportunity for a well-rounded development while at college. Taken into consideration are the social and cultural as well as the scholastic aspects of college life. To achieve this goal, standards of conduct, ethics, study and social attainment were set up for the men who live in the lodge. Planning was directed toward a three-fold objective: To provide a pleasant place for young men to live among congenial companions, to help those young men learn how to live together cooperatively by sharing the work and the responsibilities, and to bring these men into contact



The old stable has been converted into this comfortable living room at Cayuga Lodge and is now used for reading and relaxation at cards and other games. Seated from left to right are Ed Motsenbacher of Batavia; Bill Malick, East Syracuse; Henry Rubin, of Far Rockaway, and Lionel Robbins, Yonkers.

with the traditions and philosophy of country life.

Much of this spirit of cooperative living which prevails at Cayuga Lodge today can be attributed to its founder, Edward Amherst Ott who only last year retired as its active adviser.

The idea of starting a cooperative wasn't a new one to Mr. Ott. It had been a part of his thinking from the time he observed a small neighborhood cooperative as a boy. Not until he retired from his work of teaching Oral English and lecturing, however, was he able to carry out a boyhood dream.

In 1922 the Otts purchased the building which had been the stables and carriage house of Ezra Cornell, the university's founder.

When the Otts secured the building it was for one purpose—a student house. Mr. Ott's work was only started with the purchase for then began the task of remodeling to meet the needs of college students.

Despite the lack of plumbing and heating facilities, the building has much in its favor. It was a stoutly built structure with thick walls,

substantial floors and most important—plenty of room. In converting the one-time stables, Mr. Ott made certain that the plumbing, heating and wiring would be adequate for at least 40 people.

By 1933 the building was ready for student occupancy and with the help of a few interested people in Ithaca he prepared to start the co-operative.

Lack of capital and the depression both presented immediate obstacles in establishing the lodge. But these obstacles, too, were overcome. As capital the house had a sheaf of commitment blanks filled out by the men on a yearly basis. It was these commitment blanks which proved to be the financial beginning of the association. Operating on the theory that a cooperative can't live that extends more than a minimum credit, the lodge has yet to fail to meet a financial obligation.

Such a program would not have been possible, however, had there not been an abundance of ingenuity to go with it.

(Continued on page 16)

## WELCOME FROM DEAN MYERS



Dean William I. Myers

My colleagues and I welcome you to Cornell. We are pleased and proud to see so many veterans who were here a few years ago and other former students, as well as those who are with us for the first time. If you take advantage of opportunities and make an excellent record you face the brightest future in history.

Demand for college graduates trained in the sciences and technology of agriculture far exceeds the supply. The demand for the next 10 years is estimated to be approximately 50 percent larger than the total number of college trained men now engaged in agriculture and related fields. Of course during the war the regular schooling of most of our young men of draft age was interrupted soon after graduation from high school. A few were able to complete one year of college and a limited number, two years. But the big drop from normal enrollment occurred in the freshman year. The number of bachelor's degrees granted by colleges of agriculture and schools of forestry throughout the country reached an all-time high of about 5,800 in 1940

and dropped to a long-time low of a little more than 500 last year.

The need for young people with the right kind of training is acute not only because of the small enrollments during the war, but also because of the many new types of positions that have become available. All of us marvel at the advances that have been made in industrial utilization of agricultural products and in the development of new products for which there is an agricultural outlet. Positions with State and Federal agencies and agricultural colleges and the new developments in fertilizers, insecticides, fungicides, herbicides, feeds, farm machinery, in food processing, farmers' cooperatives, canners, manufacturing of dairy products in the future will constitute a substantial part of the entire demand for technically trained men and women. For those of you who want to do graduate work, you may be interested to know that opportunities for men with advanced degrees never were better. Competition for them is keen.

It is our job to help you prepare for the type of work for which

you are best qualified and for better living. We have not intended to admit anyone who hasn't the ability to be successful. The College of Agriculture traditionally has been a place for serious work and the best thing you can do is to get down to business from the start. Establishing a habit of doing your daily work in the right fashion will provide your best adjustment to college life. The opportunities ahead that have been described should give the incentive.

I hope you will feel at home on the campus. One of the best ways to do that is to keep busy, get acquainted with other students and through them find out about the organizations and groups of students that are at work here.

This year large numbers of young men and women who wanted to study at Cornell will not be able to come. More than 12,000 applied for admission to the University and, in some of the colleges, that meant that there were as many as 40 applicants for every possible acceptance. In the College of Agriculture, we gave preference to those students with farm experience, high academic records, and military service. About half of the male students in the freshman class are coming direct or recently from high schools, the other half are veterans. We wanted to get a group of students just out of high school to begin again, if possible, the regular sequence that was broken during the war, and at the same time do justice to veterans. Several hundred returned servicemen were at the college last year and on the average they have done better work than other students. They are interested, business-like, and have the maturity and background to take advantage of their opportunities.

A great agriculture in the future is not possible without leadership. You and students in other agricultural colleges are the basis of my optimism that agriculture will continue to make great progress.

# DEAN VINCENT OF HOME ECONOMICS

by Mary G. Phillips

"In my successor, Dr. E. Lee Vincent," commented Sarah G. Blanding, Dean of the College of Home Economics until September, 1946, "the College and Cornell have found a woman who will carry forward the fine traditions of the College and with whom members of the staff and the Administration will have great delight in working. Her training, background, and personality eminently qualify her for the Deanship. The members of the faculty will find her an excellent administrator, a woman of ideas and ideals, and I predict for her an enviable record as Dean of this College."

Those who have met Dr. Vincent are enthusiastic about her. She is young, vigorous, and forthright, they say, with an extremely quick mind. She is good to look at, with red hair and the coloring that goes with it, and her smile would win anybody.

Dr. Vincent comes to Cornell from the Merrill-Palmer School at Detroit, where she has been Chairman of the Department of Mental Growth since 1929. In addition to this work, she was a member of the staff of the Medical School, Wayne University, and offered courses in the extension division, School of Education, University of Michigan.

Positions held by the new Dean before joining the staff of the Merrill-Palmer school were: psychologist, Denver Juvenile Court; teacher in the summer sessions at the University of Nebraska, Oregon State College, and Cornell University.

Publications by Dr. Vincent include the following books: "Growth and Development of the Young Child," written with Mary E. Sweeny and Winifred Rand; "Mental Hygiene for Nurses"; and "Child Development—Physical and Psychological Growth through the School Years," written with Marian E. Breckenridge.



Dean E. Lee Vincent

She received her A.B. Degree at the University of Colorado in 1919, her A.M. there in 1921, and her Ph.D. at Columbia University in 1924. She is a member of Phi Beta Kappa, Sigma Xi, and Mortar Board, and the following professional groups: American Psychological Association; American Association for the Advancement of Science; Social Research in Child Development; National Parent Education Association; Association Childhood Education; American Association of University Women; National Hygiene Association; and the National Nursery Education Association.

## ALPHA ZETA CUP

The winner of the Alpha Zeta Cup this year is John R. Dezeeuw, of Brooklyn, N. Y. His scholastic average, made last year as a freshman, was 91.24%. Dezeeuw is also a holder of the Cladakis Scholarship.

Registration for competitions leading to staff positions on the editorial, business, and circulation staffs of the Cornell Countryman will take place from October tenth to twentieth. All interested students are invited to come up to the Countryman office on the fourth floor of Roberts Hall any day during this period.

An open house for all staff members and anyone interested in the Countryman will be held in Warren Hall Seminar Room from 9 P. M. to 1 A. M. on Saturday, October 19. There will be round and square dancing, refreshments, games, and singing.

Further information may be obtained at the Countryman office or by calling 6432 from 4:30 to 6 P. M.

# HOT DOG WITH EVERYTHING

by Janet Bassette, Ag '47

About eight o'clock every night—fall, winter, and spring—Cornell co-eds hear a familiar chugging sound as Louie and his food truck arrive in front of their dormitories. Louie is one of the greatest institutions on the campus, and certainly one of the most loyal friends of all Cornell students. For twenty-six years he has been bringing the evening snack to Cornellians in a car or truck. Clocks are set upon his arrival, and books are opened to start the evening's studying.

Louie parks his truck in front of Risley Hall, raises the window's, puts the frying pan on the small gas stove, and is open for business. Those students who missed dinner are the first to arrive for their hamburgers, hot dogs and specials. Next, those who think a break from studying and some food will sharpen their minds flock out in their blue-jeans. Then come the returnees from the library, lectures, and committee meetings. Finally, around midnight, the men who have just left their dates drop in for the midnight snack which keeps them company on the walk home. Gus, Louie's right hand man, says the busiest times are when the girls get food leaves between 9:30 and 10:30 and when the boys stop with their dates on the way home or drop in after they have said good-night to them.

Besides Louie and Gus, there are two veterans of this war working in the small, compact kitchen of the truck. It takes about seven hours to get the moving restaurant equipped for an evening's business. The coolers have to be filled with coke, pepsi-cola, ice cream, and milk. Tomatoes and lettuce have to be prepared, and the stock of hamburgers, hotdogs, cheese, rolls, candy, cookies, and crackers has to be replenished. The most modern house designer couldn't figure out how so much fits into such a small space. The stove is placed in back

of the steering wheel. Then, the side of the truck facing the sidewalk is divided into three sections—one for hamburgers and hot dogs, one for sandwiches and cigarettes, and another for soft drinks and sweets. Everything runs very smoothly with each man taking a section, and Louie or Gus presiding over the frying pan.

Some of the orders are tremendous. During the war when the Army was at Cornell one fellow would place an order for the whole barracks. Sometimes it was as high as \$30 or \$40. But one of the most interesting things the writer has noticed is the great variety of individual tastes. Until you hear someone rattle off an order for about ten different Dagwood hamburgers it's hard to believe they could come so many ways. The girls seem to have a working rotation plan; each night a different one comes out and gets what all her friends want.

A typical request is, "Louie I'd like five hotdogs and four hamburgers—two hotdogs with everything, one with everything but onions, one with mustard and a plain hotdog. Then, one hamburger with ketchup, two with onions and ketchup, and one with cheese, lettuce, and tomatoes. And Joe could I have three milks, two pepsi-colas and four cokes. Oh, yes, you better throw in a box of those chocolate covered cookies and a package of Camels. By the way, I brought back 14 bottles—six coke bottles and eight milk bottles. Thanks. See you soon."

And, Louie is proud to say that he has a good, honest clientele. They merely drop the bottles they are returning into baskets under the tree next to the truck, and tell him how many they have brought back. No one questions the number anyone reports, there has never been any need to because the students return the respect given

to them by playing the game fair.

There were times during the war when there was a shortage of many things. Canadian bacon disappeared from the menu for months, and cigarettes were extremely scarce. During the national cigarette shortage, students stood in line a hundred strong in zero weather waiting to see if they might get some cigarettes. Today Louie is on an allowance for most of his food supplies. Many nights the rush is so great everything is sold. Every night all the sweets are bought.

When Louie Zounakos first started coming up the hill from downtown Ithaca, twenty-six years ago, he had an old Model-T. Sometimes, he had to back up the steepest hills. In those days he used to go around to the fraternities, sororities and dormitories. He even did this after he got his present truck, twenty-two years ago. Six or seven years back, he decided he would pick a permanent location for his business and chose the present location.

Ithaca weather hasn't been the hinderance one might suspect. Louie appears in all kinds of weather, and so does his clientele. True, he has been stuck coming up the hill many times, but he always makes it. Any mechanic would question how the truck runs as well as it does with no oil pump.

Going to "Louie's" is one of the fondest memories of all Cornellians. His white truck plays an important part in the college life of each of them. His kind ways have also immortalized him. During the cigarette shortage, he would very willingly offer you one of his, if he had a package. One night when Gus was in a philosophical mood, he summed things up pretty well. "Louie is Professor Emeritus," he said. "He is?" "Sure thing, Professor Emeritus of Food."



# MIGRANT LABOR IN NEW YORK STATE

by Herman Horowitz, Ag '49

As a result of the increased demand for farm crops during the present emergency, New York State vegetable and fruit growers, through necessity were forced to look in other parts of the country for additional workers to harvest their produce.

Migrant laborers have been employed by farmers for several years. Before the war some growers recruited their own workers down South, while others hired any who migrated their way. Little attention was given to housing or other conditions under which the workers were forced to live. They took what was on the farm and did the best they could.

On one farm in the Mohawk Valley where Bermudian migrants were employed, the operators considered it a good year when only 15 out of the 300 workers died because of fights or disease. Keen competition for these laborers, and restrictions on recruiting in southern states, however, have made it desirable for employers to better their working conditions and make their jobs more attractive in other ways.

Increased numbers of laborers have brought housing and management problems, such that the state has intervened with educational programs, extension service, and legislation covering the registration of the 12,500 migrants in New York, inspection of camps for fair labor practices and sanitary conditions, child care centers, and transportation facilities to and within the camps.

Over eighty-five percent of the migrants in New York State are Negroes; the remainder are white. Most of these come from Florida, where they work during the winter. Then they follow the crops up the coast to this area where some re-

main until fall, only to return south again to repeat the cycle. Therefore, most of these workers are skilled farm laborers, who will work only in special crops; such as beans, tomatoes, oranges, peaches, and apples. Still others are more versatile, preferring to do piece work, for they can earn more that way. They receive the prevailing wages of the locality.

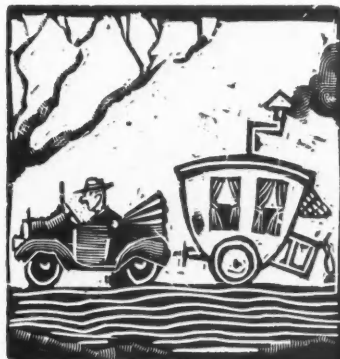
These migrant workers travel in family groups, who in turn merge into crews of from ten to one hundred workers. A crew leader, usually self-appointed, makes arrangements for progressive places of employment, and assumes the responsibility of work supervisor, or else manages the trucking of the produce from one locale to another. Many of the migrants come by private car or truck, or in special cases are transported by the employer. They live in housing units furnished by the employer, which may vary from small family homes to large camps. All housing of ten or more migrants is subject to the inspection of the State Board of Health, who make regular T.B. and V.D. examinations, and who have the authority to close camps in violation of the sanitary code. Child care centers are usually found

in the larger camps. The farmers and canners have organized the New York State Federation of Growers and Processors Association to sponsor the child care program of all youth under fourteen years of age.

To increase the effectiveness of migrant workers and to stimulate their return to this state by improving working and living conditions an educational program has been started by the Extension Service in the New York State College of Agriculture. This service attracts more workers to this area by informing them of definite job opportunities, including crop prospects, weather, and living conditions. Specialists give assistance to employers on problems of camp management, camp construction, labor utilization and training, and cooperative operation. One training program offers farmers assistance in instructing workers in the easiest and most economical harvesting methods.

Despite all these marked improvements, problems still exist which will require greater efforts on the part of the state, the farmers, and the workers, if they are to be solved. Insurance protection for the migrants, registration of labor contractors, assistance to camp operators, subsidies for child care and health aid are among some of the more important problems being considered.

The future of farm migrant labor in New York State points to an increasing dependence on these workers, in view of great rises in seasonal crop acreages and a continuing need for improvement of contact procedures, living conditions, housing, and more efficient utilization of the laborers.



# CAMPUS COUNTRYMAN

4-H Extension Club  
Alpha Gamma Rho  
Collegiate F.F.A.  
Floriculture Club

Ag Domecon  
Round-Up  
Bacamia  
Kermis  
Veg-Crops

Cornell Grange  
Home Ec Club  
Omicron Nu  
Alpha Zeta

Below is a list of the clubs on the Agriculture and Home Economics campuses. We have the date of meeting and the club officers in most cases, but, as places of meeting were not available, that information will be found on the college bulletin boards.

## 4-H Extension Club—

2nd and 4th Wednesdays  
Bernard Stanton, President  
Abram Relyea, Vice-president  
Mary McCarthy, Secretary  
Anna Kovac, Treasurer

## Cornell Grange—

1st and 3rd Tuesdays  
Margery Tallaksen, Master  
Marian Tellier, Secretary  
Leonard Cohen, Lecturer

## Home Ec. Club—

2nd Wednesday  
Janet Kirk, President  
Ellen Fleming, Vice-president  
Marian Cousins, Corresponding Secretary  
Martha Courter, Recording Secretary  
Virginia Crouse, Treasurer

## Alpha Gamma Rho—

Every Monday

## Collegiate Chapter of Future Farmers of America—

1st and 3rd Thursdays

## Alpha Zeta—

Every Monday

## Ag. Domecon Council—

Thursdays

Malcolm MacDonald, President  
Warren Wilson, Vice-president  
Jean Downes, Secretary  
George Cooper, Treasurer

## The Cornell Countryman—

Mondays at 4:30

George Axinn, Editor  
Leonard Cohen, Business Manager  
Joan Weisburg, Associate Editor  
Edgar VanZandt, Circulation Manager

## The Roundup Club—

(Animal Husbandry)—

2nd and 4th Tuesdays  
Stewart Fish, President  
Edward Stapleton, Vice-presi-

dent

Beth Pratt, Secretary  
Germain Marion, Treasurer

## Floriculture Club—

2nd Tuesday

## Two Year Club—

No definite date yet

## Bacamia—

(Bacteriology)—1st Wednesday  
Dan Billen, President  
Patricia Noble, Secretary  
Alice Klinko, Librarian  
Robert Lawrence, Program

## Kermis—

Agriculture and Home Ec Dramatics Club)

## Omicron Nu—

(Home Ec. Scholastic Honor Society)—Thursday

Betty Hartman, President  
Mrs. Esther Jordan, Vice-president

Mary Arlene O'Hara, Secretary

Dorothy Stockburger, Treasurer

## Vegetable Crops Club

No definite date yet

## SCHOLARSHIP AWARDS

There follow a list of the scholarship holders of the College of Agriculture for the year 1946-47. These scholarships pay their winners from \$100 to \$300 and are awarded annually to those of high attainment in character, scholarship, and leadership. The *Countryman* offers its congratulations to all holders.

### Roberts Scholarship (Full)

Walter Baurle, New York, N. Y.  
Lawrence Machlin, New York, N. Y.  
Douglas L. Murray, DeKalb Junction, N. Y.

Marjorie Jane Paquette, Homer, N. Y.

### Roberts Scholarship (One Half)

Ruth Adler, New York, N. Y.  
Carl E. E. Almquist, Alden, N. Y.  
Joan H. Bird, Falconer, N. Y.  
Leonard E. Carrier, Ithaca, N. Y.  
Harriet Ruth Klein, Bronx, N. Y.  
Bernard F. Stanton, Greenville, N. Y.

Carl E. Ladd Memorial Scholarship  
David J. Nolan, Venice Center, N. Y.

Lois Gardiner, Westerlo, N. Y.  
William Hathorn, Stanley, N. Y.  
Frank H. Osterhoudt, Kingston, N. Y.

### Hervey S. Hall Scholarship

Daniel Duberman, Ithaca, N. Y.  
Audrey Louise MacNall, Buffalo, N. Y.

### Beatty Agricultural Scholarship

Alice Jane Bissell, Norwich, N. Y.  
Myron E. Jaenecke, North Tonawanda, N. Y.

### Woman's National Farm and Garden Scholarship

Julia L. Coyle, Utica, N. Y.  
Non-Resident Tuition Scholarship  
Anne C. Colm, Arlington, Va.  
Anna E. Klena, Irvington, N. J.  
Arline M. Toczko, Stamford, Conn.  
Shirley M. Waters, Stamford, Conn.

### George Lamont Scholarship

Willard Holman, Medina, N. Y.

### New York State Bankers' 4-H Club Scholarship

Maurice Edward Mix, Heuvelton, N. Y.

Rite-Way Milker Scholarship  
Bruce Widger, Spencerport, N. Y.

Mrs. Frances King Scholarship  
Margaret Waldron, McLean, N. Y.

### Sears, Roebuck Agricultural Foundation Scholarships

George Allhusen, Clintondale, N. Y.  
Jerome S. Ashley, Gloversville, N. Y.

John S. Boor, Horseheads, N. Y.  
Henry D. Borenko, Galway, N. Y.  
Merton F. Halladay, Little Falls, N. Y.

Robert W. Jackson, Clayton, N. Y.  
Walter Mehlenbacher, Wayland, N. Y.

Michael T. Smith, Richmondville, N. Y.

Eugene J. Trant, Prattsburg, N. Y.  
Henry Seacord Watkins, Campbell Hall, N. Y.

Earle A. Wilde, Canastota, N. Y.  
Eugene Ernest Wright, Johnson City, N. Y.

## How She Does It

by G. S. Cooper

Does a hen lay an egg because she wants to or because she has to? This question has been discussed by learned men for centuries. It has been the origin of countless scientific experiments. It has been the instigator of divorces, broken homes, suicides, and no small number of raving maniacs. Material unearthed in recent excavations in Egypt tend to indicate that Mark Anthony made his famous trip to Syria, not to visit Cleopatra, but to seek an answer to this very question. Be that as it may, one question has been fairly well settled and that is how she does it.

There are attested records on file of hens that have laid over three hundred and sixty-five eggs in one year. Each one, is a potential son or daughter. To accomplish this feat the reproductive organs of the hen must operate on a twenty-four hour day assembly line schedule, because it takes just about twenty-four hours for her to produce an egg.

In the beginning there is the yolk. The first of the three stages in its development begins and ends while the future producer is still in the embryonic state. The second stage also begins prior to hatching but it continues until shortly before the young pullet reaches sexual maturity. At this time there are present in the ovary of the pullet from nine hundred to thirty-five hundred tiny ova or yolk varying in size from a one quarter inch in diameter down to those too small to be seen with the naked eye. Each of these partially developed yolks is enclosed in a thin membrane and independently attached to the ovary. The third stage of the development of the yolk begins about eight or ten days before

the egg of which it is to become a part is to be laid. During this stage the tiny ova begins to increase in size. Slowly at first and then more rapidly the little ova is covered with layer upon layer of yolk fat, until a fully developed yolk has been formed.

At this time the membrane which encloses the yolk ruptures and the yolk drops into a funnel shaped organ called the infundibulum. The infundibulum is the first of the functional parts of the oviduct. The oviduct is a muscular tube about thirty inches in length which is in no way fastened or connected to the ovary. It is in the oviduct that the twenty-four or twenty-five hour final assembly of the egg takes place.

Nothing much happens to the yolk during the fifteen minutes it remains in the infundibulum except that it is forced by parastaltic contractions toward and finally into the magnum. Here the thick albumen is formed around the yolk. This process takes about three hours. During that time, and for the rest of the time that the egg is being formed, it is slowly rotated on its long axis. This rotating motion causes the mucin fibers in the albumen to coalesce and in this way the chologae is formed.

The next part of the oviduct that goes to work is the isthmus. During the hour or hour and a half that the partially completed egg is in the isthmus the two shell membranes are formed around the thick albumen and some water is added to the content.

Next in the assembly line of reproductive organs is the uterus. It is here the most time consuming operation takes place, that of piling up enough calcite crystals to form

### MASTITIS CONTROL

Expansion of the educational and research work on bovine mastitis is underway in New York State with a grant of \$74,600 from the state legislature. Work is to be conducted by the New York State Veterinary College at Cornell where fundamental work on mastitis has been done for many years.

Four regional laboratories will be established in East Aurora, Kingston, Canton, and Farmingdale, to serve all sections of the state, each to be operated by a field veterinarian, a laboratory technician, and a stenographer. The Ithaca laboratory will be expanded to include a veterinary bacteriologist and other personnel.

The plan also calls for the establishment of a local advisory committee for each field laboratory to be composed of outstanding dairymen and veterinarians in that area. Meetings of veterinarians and dairymen will be held at which the most modern methods used in determining causes of mastitis under actual farm conditions will be demonstrated.

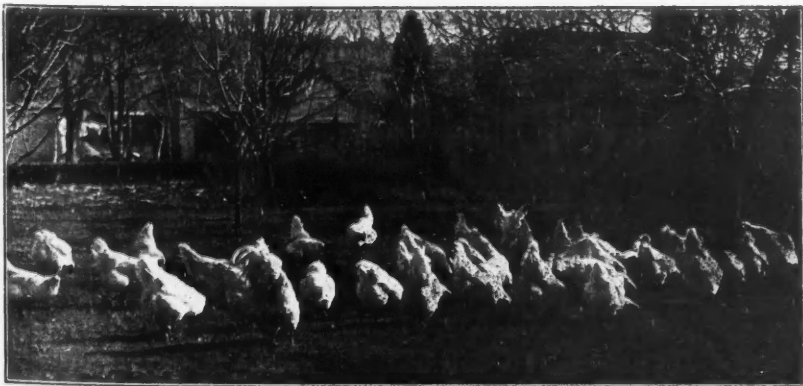
In this manner it is hoped to make the owner and his local veterinarian more aware of the importance of this "Number I disease" of dairy herds, and the value of early diagnosis.

Most efficient methods of milking, stabling, and handling cattle to prevent udder infections and teat injuries will be emphasized.

The plan aims to create a gradual interest in the problem, so that when established and applied by owners of the state's 1,400,000 milch cows it is sure to increase greatly the present inadequate supply of dairy products.

the shell. In addition a salt solution is passed osmotically through the shell membranes to complete the interior part of the egg. These two functions require about eighteen or nineteen hours. At the end of this time the completed egg is moved into the vagina. Here the egg is held until the hen feels either the desire or the necessity of depositing it in the nest.

That's how she does it. Why? Only the hen knows.





# THE CORNELL HOMEMAKER

## FOODS AND FROST

The extra blankets that you're heaping on the beds these nights mean just one thing—Jack Frost will soon be visiting most of New York State and the 1946 growing season will be ended. Two things you can do in the remaining days of the growing season are: (1) eat, can, freeze, dry, and brine all vegetables now ripe, and (2) when a killing frost appears to be at hand, harvest all of the tender vegetables that remain in the garden.

One of the ways to use surplus vegetables now is to make pickles and relishes. Many combinations of the following vegetables can be prepared as pickles or relishes to add that extra something to winter meals: beets, cabbage, celery, onions, peppers, cucumbers, tomatoes, cauliflower, lima beans, sweet corn, and green beans.

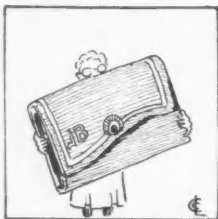
## HANDIER HANDBAGS

**FOUND**—a woman's handbag that keeps its contents in a position easy to see and easy to reach.

This handbag, planned to eliminate the groping and dumping often needed to locate articles in a lady's pocketbook, is designed by Miss Mildred Carney of the College of Home Economics at Cornell.

Miss Carney has made a handbag with pockets and zippered compartments to hold all the things she usually carries. But since the contents of a handbag vary with the woman, she recommends that each person make a pocket-book tailor-made for her particular needs.

Before starting to make a bag, list all of the articles that will be carried in it regularly and the location in the bag that will make them most convenient. Then draw pockets or compartments of the right size and shape for each one on the pattern.



## CORNELL SEEKS QUICK-CURE HAM

Perhaps Grandpa didn't know why he did it, but he certainly was on the right track when he stored cured hams in the oat bin during the summer months.

At least, workers at Cornell's Agricultural Experiment Station admit that the oat bin offered the necessary dry, dark, cool place away from flies. They also report that a chemical in oats has been found to retard rancidity and an oat preparation is now being used to treat a paper for wrapping hams.

Dr. J. I. Miller, who is conducting research work on the curing and preservation of meat, states that every summer farmers are disappointed to find that their cured hams do not keep as they should. He declares, "Hams can be kept satisfactorily for a reasonable time, if they are well cured and kept in a dry place that is dark and cool. The meat should, of course, be wrapped in paper, muslin, or other material to keep insects out."

Miller is testing modern quick-curing methods to determine which will produce flavor equal to the sweet pickle cure that has long been the farmer's standby, and will, at the same time, preserve the ham safely during the hot summer months. Such a method would save space that hams now occupy in the freezer locker.

"Many farmers," he says, "feel that the sweet pickle cure takes too much time, while quick cures may not satisfactorily preserve hams without refrigeration." One of the cures on test is the "spray or needle pumping" in which the preservative is forced into the meat at various points. Another method is "artery pumping" in which the material is pumped into a main artery in the ham and from there is carried to all of the tiny blood vessels to give an excellent cure.

## EAT MORE POTATOES

Do you remember to replace bread sometimes with potatoes? It's one of the things we can do to help relieve famine in the world. It will not slight your family nutritionally, for a small serving of potatoes supplies all the food value contained in a slice of bread plus some vitamin C.

Here are some of the ways to substitute potatoes for bread:

For breakfast—let potatoes browned in drippings sometimes replace cereal, or toast, or biscuits.

For lunch—let potato salad take the place of bread, or let potato cakes replace rolls. To make potato cakes, mash the extra potatoes cooked at dinner time the night before, mix them with a little milk, salt and an egg, and brown them in drippings.

In place of toast—let a nest of mashed potato hold that poached egg or creamed fish or chopped meat and gravy.

In pancakes—let grated raw potato take the place of half of the flour.

In stuffing—let potato replace some or all of the bread.

## ROUTING RUST

Specialists say you won't need to worry about rust stains on clothing these damp days if you follow two simple rules. First, before you store clothing, be sure all pins or metal ornaments have been removed. And second, don't use metal hangers on garments. Hang them on wooden or plastic ones.

## WATCH YOUR WASTE MEASURE

Reliable evidence shows that of all the food that goes into American kitchens, about 1 pound in every 7 is thrown in the garbage can. This is food that is good to eat. In a week's time the food that is thrown away is enough to supply a day's meals for every member of your family.

How often do you clean out your refrigerator? Often enough to be sure there are never shriveled carrots? Inedible lettuce? sour gravy? Food in your refrigerator will not keep indefinitely. Every time you store a left-over be sure you plan to use it soon. See what is in the refrigerator before you go shopping. Watch your waste measure!





# AND FARMERS' NEWS

## SOME POULTRYMEN SAVE PLENTY OF TIME AND LABOR

In caring for 1000 hens, some farmers spend less than half-an-hour a day while others spend two hours a day.

A study on eight poultry farms by I. R. Bierly and L. M. Hurd of Cornell's Agricultural Experiment Station shows some of the reasons for the differences.

Poultrymen who spent the least time had large-sized pens; they did more than one job on each trip to the pen; they cut down on the number of jobs to be done by using automatic waterers and other labor savers; they used convenient arrangement of pens; they lined up equipment in the pens to save steps; and they had nesting rooms near the entrance ways.

"The time records show that each of these practices helped the poultrymen cut his daily chore time," stated the research men, who pointed out that a saving of 30 minutes each day amounts to a total saving of about 20 man-days during a year.

"Labor is the most important thing a poultryman has to sell," they declared and added, "The efficiency with which he works has a big influence on his profits—the return that he gets for his time."

The studies also demonstrated that similar savings can be made in the time taken for cleaning, grading, and packing eggs, in cleaning out the pens, and in most of the other jobs on poultry farms.

## DELAWARE FARMER SPEEDS MILKING BY NEW METHODS

It now takes just four minutes per cow to milk the 45 cows on the farm of Fred Ruff and Son of Andes, New York, Delaware County. Three men do the milking. Each operates a single unit milking machine and proceed as follows: One minute before the milking machine is attached, the cow's udder is washed with hot chlorinated water. The milker is then left on each cow for about four minutes. While the machine is doing the work, the operator milks out by hand the cow from which the milking machine was just taken. This, together with carrying the milk, gives the operator just time enough to get the next cow ready before



his four minutes time is up.

The Ruffs believe that the most essential parts of the Quick-Milking Program are:

1. Stimulation of the udder with hot water one minute before the milking machine is applied. They say they didn't make much progress in the Quick-Milking Program until they started this pre-conditioning of the udder.

2. Regularity of operation to the end that the milking machine is left on regularly the same length of time, and that amounts in each case, to about four minutes.

They say that they are not so sure about the necessity of hand milking after the milking machine is detached. Some day, they hope to eliminate this practice, simply stripping with the milking machine and observing if the cow's udder is milked out evenly. In no case on the Ruff farm during the past year, has it been necessary to leave the machine on longer than the regular four minute period. They are convinced that all cows can be brought around into this Quick-Milking Program, according to L. H. Woodward, district older rural youth agent, Cornell University. The Ruffs use no timing device, but each operator goes through a regular schedule. Three operators, each with a single unit, milk the herd in one hour, or a total of 180 minutes. Since there are forty-five cows, the average time for machine milking is just four minutes.

Before the Quick-Milking schedule was started, the required time was at least a half hour longer, thus, the time of three men for a half hour, twice a day, has been saved.

"It all-adds up," says Mr. Ruff, "to a saving of three man hours a day, and there is much less udder trouble."

## HARVEST CARE OF APPLES

Prevention of cuts and bruises on apples is one of the major problems facing New York State growers, particularly those who raise McIntosh.

Not only do bruises, stem punctures, and cuts detract from appearance, but they afford a place for decay organisms to enter and tend to hasten the rate of ripening and softening.

It is important to have everything ready to pick and handle the crop prior to harvest time. To do this, one should estimate as accurately as possible the size of crop and have enough labor and equipment to take care of it with a minimum of delay. It has been found that during warm weather every day of delay after harvest in storing apples at 32 degrees F. shortens their storage life by about one week.

A tree should always be picked from the bottom first, since an apple knocked or dropped from the top is likely to knock off or bruise others. To avoid bruising, place fruit in the picking container—do not drop it. Picking containers with rigid sides offer more protection to apples than do other types, according to Professor F. W. Southwick of the Pomology Department at Cornell.

## FOR GOOD MEASURE

In these days of flour and fat shortage, accuracy is important in measuring ingredients for home baking.

To measure dry ingredients such as flour, baking powder, salt, or soda, fill the measuring cup, or spoon, to overflowing. Then run the straight edge of a knife over the top, leveling the measure.

Fat may be measured accurately in the same way as for dry ingredients, by packing it into the cup and leveling off the excess. Or you might try this method suggested by food specialists at the College of Home Economics at Cornell. To measure one-third cupful of shortening, for instance, fill the cup two-thirds full of cold water. Then add the fat until the water reaches the full mark when the fat is pushed down under the water.

# I Knew Cornell When

By Barbara Everitt

"It's been grand to watch Cornell grow," says Miss Cecilia A. Law, who has lived in Ithaca since the day her father, Dean James Law, joined the first faculty of Cornell University in 1868.

Miss Law came to Ithaca when Morrill Hall, the first building on campus, was as yet unfinished. She arrived in time for the opening of Cornell, graduated from it in 1892, lived in the first house erected on campus and still resides in Ithaca today.

Before Cornell University started its first classes, its founder sent Andrew D. White, later first president of the university, to England to get prominent men for the new faculty. One of the last things Ezra Cornell told President White before he sailed was "Bring me back that Scotch horse doctor." The "horse doctor" was James Law, first dean of the College of Veterinary Medicine. He came to Ithaca with his wife and children, one of whom was Cecelia Law. The new university bought Cascadilla Place, a large gray stone building just off the campus which had been built as a sanitarium. Here both faculty families and students lived during the early years. Classes were held in Cascadilla until Morrill Hall was finished.

"The biggest disadvantage to Cascadilla Place," Miss Law said, "was that there was no bridge over the gorge which separated it from the campus. Every day the men had to climb down the gorge, cross the stream on a log, and climb up the other side. Mother used to tell of the day Ezra Cornell came by in his carriage. He told her she should see the campus and the new building going up, and offered her a ride into Ithaca and over the bridge there. Mother thanked him, but told him she'd already been over. When he asked her how she'd crossed the gorge she told him, 'The same way the men do—over the log!'"

"My sister was born in Cascadilla Place. Mother used to have trouble buying milk for us as the Ithaca stores were two miles away," Miss Law continued.

"Our family built the first private home on campus after cutting down the wheat which covered the site. In 1900 the university wanted to erect the physics building, Rockefeller Hall, on that piece of land. Our house was moved in two sections back up the hill and still stands today as a girls' dormitory, 3 The Circle.

"By the time I was of college age, women had been admitted to Cornell and Sage Hall had been built. I lived with my family, but I remember the other girls complaining about the lack of closet space in Sage.

"It's been wonderful the way women have taken their place beside the men at Cornell," she added. "In my day there was no place for them in extra-curricular activities aside from the sororities." Miss Law was a member of Kappa Alpha Theta, one of the four sororities at Cornell at that time.

Today, 54 years after her graduation, Miss Law still manages to get around the campus she knows so well. She and her sister can frequently be seen lunching at Willard Straight Hall or the Home Economics cafeteria. "When I was in school there was no such thing as a College of Home Economics and I remember it was regarded as a novel idea when introduced some years later. I was a student in the College of Arts and Sciences and had the much sung about 'Tee Fee' Crane for a professor," Miss Law remarked.

"The campus has enlarged a great deal and most of the faculty homes I knew in childhood are gone now. It's very different from the days when classes, eating and sleeping went on in one building, but it's been fun to watch Cornell grow," she added.

## CRICKET CONTROL

According to old folk tales, a cricket on the hearth means good luck. But today we know that crickets in the house spell trouble. They're worse than moths, because they eat just about anything—linen, wool, cotton, rayon, silk, and even leather.

Occasional crickets around the house may be killed with fly swatters or with Grade AA fly spray. The spray is effective, however, only if it actually hits the insect. Or you can dust sodium fluoride or sodium fluosilicate powder along floors and around baseboards and blow it into cracks with a hand duster. Remember that these sprays are poison and must be kept out of the way of children and pets.

When great numbers of crickets infest a house, use a poison bait. To make the bait, mix 2½ pounds of bran, 10 teaspoonfuls of sodium fluoride, ¾ cup of molasses and 1 quart of water. Scatter the bait throughout the house, in the basement, and around the foundation out of doors. One or two applications should get rid of the crickets. Then the bait can be swept up and destroyed.

## REMOVE FISH ODORS

Are you one of those women who doesn't serve fish often because you do not like the smell it leaves in the kitchen, on the dishes, and on your hands? Then you'll be interested in this suggestion from the College of Home Economics at Cornell.

Soak the dishes in salt water first, then wash them in hot water and salt—without soap. When you rinse off the salt, the fish smell goes with it.

## UPS AND DOWNS

Everything has its ups and downs, including housework. But management specialists at the College of Home Economics at Cornell say never bend to do any job if you can stand straight. Bending uses more energy, about 43 per cent more. So if your sink is so low that you must bend over to wash dishes, make a simple wooden rack to raise the dishpan.

Cornell experts also say not to stand if you can sit. When ironing flat pieces, or getting the vegetables ready for canning, do it sitting down.

# \$358,000,000



That's the yearly payroll of the food processing industry in New York — the State's fourth largest business. Important to the progress of this industry, that employs 136,200 persons, are the State Colleges of Agriculture and Home Economics at Cornell University where young men and women are trained for responsibility and leadership in the field of foods. Techniques of research, of food processing, nutrition, agricultural economics, engineering, farm management, crop and animal production, are among the vital phases of the training program.

Cornell is not only a center of learning for young people, but a center of research which is continually carried on at the Agricultural Experiment Station in Ithaca and the New York State Experiment Station in Geneva. Cooperating agent in many of the research projects is the School of Nutrition.

Whether for instruction or for research, facilities at Cornell are continually being directed toward bringing New York residents a higher standard of living through improvements in agriculture and food products.



**New York State Colleges of  
Agriculture and Home Economics  
Cornell University**

## FOUR NEW BUILDINGS ON AGRICULTURE CAMPUS

Four new structures which will cost of an estimated \$6,193,450 are proposed for the College of Agriculture at Cornell University in projects approved by the New York State Postwar Public Works Planning Commission, according to an announcement by John E. Burton, Commission chairman.

Plans for two of the buildings, a library and classroom building and an agricultural engineering building, are now being drawn. Preparation of plans for an agronomy building and for an entomology building has been ordered following approval by the Commission of Department of Education space allotments for the two structures.

The library and classroom building, which is being designed by State Architect Cornelius J. White, will cost an estimated \$1,529,000.

Preparing plans for the agricultural engineering building, to cost an estimated \$1,116,000, is the New York City architectural firm of Coffin and Coffin.

Still to be assigned to architects are the agronomy building, \$2,000,000, and the entomology building, \$1,548,450.

Ross E. Sluyter, Director of State Planning for the Commission, emphasizes that all estimates are based on 1940 construction cost figures. He said that the cost of planning will be paid from the State's postwar construction fund.

### Overcrowded Condition

The Cornell building program will relieve overcrowded conditions in the College of Agriculture and make more efficient the administration of the institution which has been state supported since 1904," Mr. Burton declared in comment-

ing on the Commission action.

In its development, the College of Agriculture has created an exceptional library recognized as one of the finest and most valuable collections of agricultural literature in the world. This library now is housed in the basement of Stone Hall, an old building of non-fire-proof construction. Certain of the more valuable volumes are stored in basement rooms of one of the more modern buildings. In Boardman Hall is placed the Regional History Collection which, though it is not the property of the State, is used more extensively by students in the College of Agriculture than by any other group. In the present library reading rooms there are seating facilities for only 165 persons making it virtually impossible to utilize properly the library material now available. It is estimated that the present collection of agricultural literature at Cornell comprises 185,000 volumes.

### New Library

The new library building, a four-floor structure, is being designed to provide space for 400,000 volumes with classrooms and an herbarium. The herbarium now is in the plant science room, which does not have sufficient space for proper display of the available collection. The plans for the library contemplate stack space sufficient to meet present and future demands, reading and conference rooms, receiving and work rooms, offices, circulation, catalogue, map and conference rooms and facilities for photostat and microfilm activities. The herbarium will house the present collection with space for anticipated expansion. It also will have a preparation room and offices. There

will be classroom space and facilities for the Departments of Rural Sociology and Agricultural Economics.

For many years the College has been hampered in providing satisfactory instruction and research in agricultural engineering owing to the fact that this department has been inadequately housed and poorly equipped to do the job required of it.

### Ag. Engineering

The work of the Department of Agricultural Engineering includes the application to agriculture of many phases of civil, mechanical, automotive, electrical, sanitary and refrigerating engineering, in addition to architecture. Main functions of the department include research to discover new and improved methods of applying engineering knowledge to agriculture and rural homes, instruction of resident students and dissemination to the public of information in relation to farm operation, farm homes, and farm structures.

The new agricultural engineering building will house all courses relating to engineering aspects of agriculture. It will be used for classes in other related courses and will provide necessary facilities for extension work. There will be laboratories for structures, testing materials, concrete farm mechanics, metal shop, electrical research, farm machinery, farm shop, household mechanics, pump well water supply and food. Space will be provided for lecture and classrooms, drafting rooms, conference and seminar rooms. Classrooms and shops are included, as are offices and lounges for the faculty and lounges for students.





## ***Farmers at Work***

**H**ERE is a G.L.F. Patron's Committee at work. These farmers have come together to spend an evening reviewing the operations of G.L.F. in their community and shaping plans for the future with their local G.L.F. Agent-Buyer and their G.L.F. District Manager.

These committeemen have been elected by their neighbors at their local G.L.F. Patron's Annual Meeting. They represent all G.L.F. Patrons in their community in G.L.F. affairs. Their responsibility includes:

- Determining the services that are needed in the community.
- Advising on the quality of G.L.F. goods.
- Approving margins and service charges.

This local committee not only helps to guide and shape service in the immediate trading area, but also serves as a delegate body in regional and general meetings.

The 1946 Patron's Meetings—held in every G.L.F. community—are now practically over. Early in October regional meetings of committeemen nominated candidates for the G.L.F. Board of Directors. On October 30 and 31, committeemen will attend the Annual Stockholders meeting where Directors are elected.

Thus when a Patron casts his ballot for committeemen at his local G.L.F. Patron's Annual Meeting, he sets in motion the machinery which assures continuous farmer control of G.L.F.—the means by which he can “Keep G.L.F. working for farmers.”

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## FORMER STUDENT NOTES



Parade of livestock in front of Roberts Hall

'21

*Professor William E. Krauss* heads the new department of dairy husbandry in the Ohio State University College of Agriculture, Columbus, Ohio.

'36

*Gordon M. Cairns* has been professor and head of dairy husbandry at the University of Maryland for about a year. He and his family live at 6506 Forty-first Avenue, University Park, Hyattsville, Md.

*Gordon L. Eckley* who is with the G.L.F. has been transferred from Oneida to Owego, where his address is 87 Main St.

'37

*Leon F. Graves* received his Master of Science degree in Meteorology from the Massachusetts Institute of Technology, in February 1946. He was married on June 8, 1946 to Alice O'Connell of Boston, Mass. He is now a research associate in meteorology at M.I.T.

'38

*Ivan S. Conklin*, assistant agricultural agent for Otsego County, married Dora Reed of Washington, D. C. April 20. They live at 46 Chestnut Street, Cooperstown, N. Y.

'42

*Franklin P. Eggert*, returned to inactive duty as a lieutenant in the Marine Corps Reserve, has a graduate assistantship in Pomology and is working at the Agricultural Experiment Station at Geneva.

'44

*Elizabeth H. Kalnay*, homemaking teacher at Brewster High School, was married to David J. Fennelly, June 28.

'45

*Eleanor Dickie*, assistant home demonstration agent in Syracuse, resigned July 31 to take a position in the Extension Service in Hawaii.

'45

*Ruth E. Franklin* became assistant dietitian on the private patient food service at the University of Michigan hospital in August. She lives at 118 Forest Ave., Ann Arbor, Mich.

'47

*Barbara Kenrick* is now assistant 4H Agent in Chemung County. Her office address is Post Office Building, Elmira, N. Y.

### HOUSE WITH PURPOSE

(Continued from page 3)

The first dining room furniture was made from discarded flooring from the university club building. Second-hand lumber purchased through a student loan fund was used for the dormitory. Additional furniture was purchased from three fraternities who sold out that year. Much of the work was done in the lodge repair shop by Mr. Ott with the help of men in the house. And the well-equipped shop remains an important part of the cooperative today. Here furniture is repaired and reconditioned and supplies are kept for painting and redecorating. Students use its facilities, too, for building filing boxes and reading stands or making decorations for a dance.

A "Life Function Basis" is the plan of organization for the residence. Places to eat, sleep, visit, read, lounge, play, bathe, dress and study are provided. Study rooms contain individual desks and bookcases. There is a library filled with reference books—many from Mr. Ott's own collection—and a lounge for entertaining guests.

Such were the first twelve years of Cayuga's Lodge's beginning and development. Last fall its founder withdrew from his adviser role. But his intense interest in the cooperation of the cooperative, his deep concern for the welfare of others and his awareness of the rights of others as well as the keenness and alertness of an active mind remained. After more than 80 years of activity, however, he was forced to give some consideration to an overworked heart.

An ex-Marine Corps officer was named resident adviser to succeed Mr. Ott. The philosophy of the lodge is now the philosophy of Ray White, a veteran of 35 months in the Pacific. Operation of the lodge is in the hands of its residents who control its policies, but Ray is there to advise and to see that things are kept going in the best interests of the cooperative. In addition to his work at the lodge, the young veteran, who is a graduate of Utah State Agricultural College, is studying at the Veterinary College at Cornell.

Mrs. White adds a woman's influence.  
(Continued next page)

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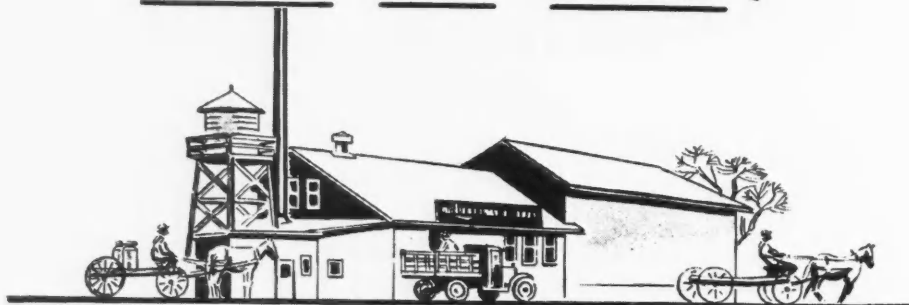
**HOUSE WITH PURPOSE**

ence to the operation of a home.  
And residents are benefitting from  
her master's degree in nutrition for  
she helps the steward in planning  
menus and checking the diet.

Recent years have seen the house  
becoming increasingly cosmopoli-  
tan. No distinction is made re-  
garding the religious and political  
lives of its members. This year a  
Japanese-American boy, two Nor-  
wegians and a South American are  
listed among the residents.

Each one of the men who has  
taken part in the life of Cayuga  
Lodge has added increasing evi-  
dence to the soundness of the  
philosophy of its founder and most  
ardent supporter—"Nothing is right  
that can't be run by the people al-  
ready on earth."

# What Farmers Have Done With An Idea!



**T**HE present Dairymen's League had its beginning in the Post-World War I period when many milk producers found themselves without markets and low milk prices, and lack of organization generally prevailed.

Today League members have a share in an organization which provides each one with a market every day in the year, certainty of payment and facilities for marketing and manufacturing. Moreover, in the League they have the strength of an organization that is constantly working for the general good of all Northeastern dairy farmers.

Check the list below and see for yourself the facilities that League members own, control, and use in the cooperative marketing of their milk.



## **26,000 LOYAL MEMBERS**

The League is wholly owned and controlled by its members. The typical League member has 17 cows and nine heifers, 150 acres of land and buildings and equipment valued at \$15,000.



## **105 MILK AND MANUFACTURING PLANTS**

These modern, efficiently-operated, League-owned plants are strategically located. Milk also is delivered to dealers who maintain 88 country plants. These 193 plants provide a sure market for League members for all their milk every day in the year.



## **15 MILK DISTRIBUTING ORGANIZATIONS**

These retail and wholesale plants—three of the latter in New York City—provide accurate information on the costs of distributing and retailing milk, and strengthen the bargaining power of the League.



## **650 LEAGUE-OWNED TRUCKS**

The League fleet transports 30% of members' milk. Through the efficient operation of this fleet, an accurate "yard stick" is provided on transportation costs, to the benefit of all dairymen.



## **STRONG FINANCIAL POSITION**

Members have provided their organization with ample working capital and reserves. The average member now has certificates of indebtedness in the amount of \$250—just about the price of a good cow. These certificates are negotiable and pay 4% interest.



## **CONTRACTS WITH OVER 500 DEALERS**

League members have the benefit, without investment, of dealers' facilities and their distributing and merchandising organizations and many consumer outlets.



## **FACILITIES FOR HANDLING SEASONAL MILK**

The League has 12 well-equipped plants for manufacturing dairy products and three more under construction, including a modern butter plant. It has ample facilities for handling and marketing seasonal milk over fluid milk requirements.



## **TRAINED PERSONNEL**

Farmers have, in the League working for them, specialists in milk handling, manufacturing, transportation, distribution, sales, accounting and all other phases of the business.



## **A KNOWLEDGE OF MARKETS AND COSTS**

The League management has invaluable first-hand information on markets and costs which benefits all members. This is based on 25 years' experience.



## **ADVERTISING AND MERCHANDISING**

Education through advertising, in various ways, and better merchandising to the public are building a demand for Dairylea milk and Dairylea products, as well as increasing milk consumption generally.



**DAIRYMEN'S LEAGUE CO-OPERATIVE ASSOCIATION**







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213 S. Fulton St.

Phone 2612

Complete line of high quality groceries, meats, fruits and vegetables

**SPECIAL SERVICE FOR FRATERNITIES AND SORORITIES**

Owned by its members, with membership open for all,  
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Gasoline Motors, 1½ h.p., \$69.00

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## Attention Freshman!

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## Up To Us

A Cornell alumni farmer once said to me, "You don't have to go to college to be a farmer, but you do have to go to college to learn how to live." Today, with science playing so great a part in agriculture, one might dispute the first part of this statement. The second part, however, can not be contested.

The opportunities offered at a university such as Cornell for learning how to live are unlimited. College is like anything else in life in that you get out of it only what you put into it. A student here may develop his own personality through participation in various activities. The business of meeting, working with, and getting to know others who have similar and entirely different backgrounds is a basis for personality development.

I've known students here who spend all their time going to classes and studying at home. This may be an admirable attitude, but it doesn't equip one for many of the problems of later life. The ability to get along with people is something that a university offers people who are willing to work for it.

Though there are a large number of people on this campus, there are enough activities so that everyone may participate. It's not necessary to limit oneself to one activity, either. I will not list them all here, but here are some of the things which come to mind: Willard Straight Hall committees, the Cornell Sun, Varsity athletics, the dramatic club, the student radio station C.R.G., the Womens Student Government, and the college activities such as the Grange, the COUNTRYMAN, 4H, the Home Ec. club, the Round Up club, Bacamia, and innumerable others.

Campus social life, of course, should not be the student's sole interest at college. One must achieve a proper balance between curricular and extra-curricular activities. This part of it is up to the individual. The university is here. The activities are here. It's an opportunity to shape one's life. Do with it what you will.

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### WELCOME HOME VETERANS

Last March, when I returned to Cornell as a veteran, I found the campus almost unchanged yet slightly different. The main difference was in the other students. They didn't act the way I'd remembered. I didn't see as much of the smiling carefree undergraduate attitude any more. People sitting next to me in classes and passing me on the paths seemed serious, concerned,—even scholarly. The large number of older students, married students, students with families, had made its mark.

The first day I waited on a long line in Barton, and after two hours checked in with the Veteran's Administration. Then I found my old advisor. He seemed glad to see me back, and before long we worked out a good schedule of classes. Everything was done; I had only to wait for the first day of school.

When it came, I found it hard to sit in one room for fifty minutes and listen to a man talk. Even

though interested in the work, I took to fidgeting and doodling. This wore off in about a month.

As I walked out of my first exam I told my wife I was sure of a mark in the high nineties. Two days later when I received a low seventy, I was quite discouraged. All my marks that first period were low, and I knew I had been trying to study harder than I ever had before. I was worried those weeks, but as the term went on, and I slowly got back in the swing of things, I again picked up the knack of taking exams, and of studying. By the end of the term my marks were back to normal.

Another thing that bothered me at first was seeing so many familiar faces who looked blankly at me. Casual classroom acquaintances, most of whom were away also, can't help but forget.

Sometimes it's like walking through a dream a second time. The campus won't remember what you did here before, who you were, the people with whom you associated. But it will not take them long. It's still the same Cornell. It's still the same Ag. and Home Ec. college. The University Seal still says "I would found an Institution . . ." The map on the first floor of Roberts still has the weather on it every day. The clock tower chimes still play tunes at one o'clock. And Cornell, the state colleges, and the Countryman welcome you all back.

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### OUR CAMPUS

Our campus, whose beauty was unmarred during the war, has now, after the large number of soldiers, sailors, and marines have departed, taken on a different aspect. The once green lawns are now the sight of barracks, quonset huts, and other temporary buildings. They disguise some of Cornell's massive beauty, but let them not hide it.

One thing that Ezra Cornell emphasized to Andrew D. White when they discussed plans for the university was that between the buildings there were to be large green quadrangles. Mr. Cornell's dream has been realized in the quadrangles on campus today. Some of them are being dug up for new buildings, others for barracks, some for cottages for veterans and their families, and some for quonset hut offices. Most of this landscape destruction is only temporary, and will be done away with when the building material shortage is over.

Let us not forget what the campus looked like, and see that it returns to normal as soon as possible. College campuses often grow more and more crowded with age. We should prevent that here at Cornell. Besides the fact that distance makes the ten minute walk from class to class brisk, this campus' reputation of being one of the most beautiful in the country is something to maintain.

In the present emergency we must think less of scenery and more of housing, but later on, let's give another thought to our founder.

*Announcing Fall Competitions*

**for Staff Positions on**

**CORNELL COUNTRYMAN**



*Registration for Competitions*

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**Countryman Office, Roberts Hall, 4th Floor**

**WHEN?**

**Anytime between October 11th and 20th**



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